



ALTERA

CHARDONNAY

Appellation: IGP Pays d'Oc
Indication Géographique Protégée

The Pays d'Oc stretches out over 200km of beaches and an ocean of vines bathed in sunlight. The vineyards in this Mediterranean climate, flourish on dry land, caressed by the winds.

Soil: Alternation of clay and limestone mixed with marl

Varietal: Chardonnay 100%

Vinification: Traditional in stainless steel vats with temperature control and gentle maceration of the skins to get nice aromas and bright colour

Aging: in vats

Tasting

Yellow citrus and white flower nose. Lively at first in the mouth and then it develops aromas of hazelnut. The finish is fresh and well-balanced with a buttery texture on the palate.

Serving conditions: chilled

Pairings: Fish in creamy sauces, poultry, Caesar's salad

Origin

Born under the sun at the foot of Mount Saint-Loup, the Altera range is made in a modern style to offer wines that are easily approachable and for immediate enjoyment to share among friends!

This wine is signed by Maison Schröder & Schöyler, wine merchants and growers of quality wines since 1739. Brand declination in Syrah, Merlot and Grenache (rosé).

